

11. (Amended) An anthocyanic colorant composition prepared from a vegetable raw material, comprising cyanidin glycosides, peonidin glycosides, organic substances, mineral salts, and pelargonidin glycosides, wherein component percentages are as follows:

	<u>percent</u>
cyanidin glycoside	0.1-8.6
peonidin glycoside	0.08-6.45
pelargonidin glycoside	0.05-4.3
organic substance and mineral salts	the balance.

B 12. (Amended) the anthocyanic colorant according to claim 11, wherein the ratio of pelargonidin glycosides : peonidin glycosides : cyanidin glycosides is 1 : 1.5 : 2, and wherein the relative optical density is highest when it is exposed to direct light with a wavelength of 505-515 nm.

13. (Amended) The anthocyanic colorant according to claim 11, wherein its natural red color is retained when it is exposed to an acid environment having a pH from 2.0 to 7.0.

14. (Amended) The anthocyanic colorant according to claim 12, wherein its natural red color is retained when it is exposed to an acid environment having a pH from 2.0 to 7.0.

15. (Amended) The anthocyanic colorant according to claim 11, wherein 80-100% of its natural color density is retained when exposed to freezing, boiling, direct solar radiation, and/or an acid environment having a pH of from 2 to 4.

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16. (Amended) The anthocyanic colorant according to claim 12, wherein 80-100% of its natural color density is retained when exposed to freezing, boiling, direct solar radiation and/or an acid environment having a pH of from 2 to 4.

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Please add the following claims 28-42:

28. (New) The anthocyanic colorant composition of claim 11 which is prepared from corn vegetable pulp as said raw material.

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29. (New) The anthocyanic colorant composition of claim 12 which is prepared from corn vegetable pulp as said raw material.

30. (New) The anthocyanic colorant composition of claim 13 which is prepared from corn vegetable pulp as said raw material.

31. (New) The anthocyanic colorant composition of claim 14 which is prepared from corn vegetable pulp as said raw material.

32. (New) The anthocyanic colorant composition of claim 15 which is prepared from corn vegetable pulp as said raw material.

33. (New) The anthocyanic colorant composition of claim 16 which is prepared from corn vegetable pulp as said raw material.

34. (New) A process for production of an anthocyanic colorant composition from a raw material comprising the vegetable pulp of corn plants comprising

providing dried vegetable pulp of corn plants,
grinding said dried vegetable pulp to form ground vegetable pulp,

extracting coloring matter from said ground vegetable pulp with an extraction solvent comprising an aqueous solution of hydrochloric acid and citric acid in an ultrasonic vibration field, said extracting comprising contacting a first lot of said ground vegetable pulp with said extraction solvent whereby coloring matter is extracted from said vegetable pulp into said extraction solvent, separating said first lot of vegetable pulp from said extraction solvent containing said coloring matter,

contacting a second lot of said ground vegetable matter with said extract ion solvent containing said coloring matter whereby coloring matter is extracted from said second lot of vegetable pulp into said extraction solvent containing said coloring matter, separating said second lot of vegetable pulp from said extraction solvent containing said coloring matter, and contacting a third lot of ground vegetable pulp with said extraction solvent containing coloring matter which was separated from said second lot of vegetable pulp whereby coloring matter is extracted from said third lot of vegetable pulp into said extraction solvent containing coloring matter and separating said third lot of vegetable pulp from said extraction solvent containing coloring matter, and

concentrating said coloring matter by vacuum distillation of said extraction solvent containing coloring matter which was separated from said third lot of vegetable pulp.

35. (New) The process according to claim 34, wherein said ground vegetable pulp is soaked in said extraction solvent for 6-8 hours at a temperature of 35-40°C prior to said extracting coloring matter from said ground vegetable pulp.

36. (New) The process according to claim 34, wherein said extracting coloring matter from said ground vegetable pulp in an ultrasonic vibration field is carried out at a temperature of 35-40°C.

37. (New) The process according to claim 35, wherein said extracting coloring matter from said ground vegetable pulp in an ultrasonic vibration field is carried out at a temperature of 35-40°C.

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contd* 38. (New) The process according to claim 36, wherein said extraction in said ultrasonic field at a temperature of 35-40°C is carried out for 30-40 minutes.

39. (New) The process according to claim 37, wherein said extraction in said ultrasonic field at a temperature of 35-40°C is carried out for 30-40 minutes.

40. (New) The process according to claim 34, wherein said vacuum distillation is carried out a temperature of 50-60°C and a pressure of 750-800 mm of mercury.